

DERWENT- 1978-88578A
ACC-NO:

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WEEK:

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TITLE: Highly enzymatically active syoyu koji prepn. - by adding
bean curd waste or its decomposition prod. to syoyu koji
raw material

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 53124693 A	October 31, 1978	N/A	000	N/A N/A
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INT-CL (IPC): A23L001/23, C12G003/02

ABSTRACTED-PUB-NO: JP 53124693A

BASIC-ABSTRACT:

Prepn. comprises adding bean curd refuse or its decomposed prod. to the material for syoyu koji. In an example, bean curd refuse is added in amt. of 2% in soy bean and until 20% its effect is proportional to the amt. of bean curd refuse. Usually bean curd refuse is added prior to the inoculation of seed koji either by adding it with water in the form of suspension or steaming it separately and mixing it with soy bean. Now koji mould grows rapidly and excellent koji can be obtd. in 37 hrs. The obtd. koji shows protease activity 1.2-1.8 times and peptidase activity 2-3 times those of conventional koji.

Syoyu koji obtd. shows extremely high enzymic activity (peptidase activity) and with it the seasoning soln. having high free amino acid content can be obtd. more rapidly.

TITLE- HIGH ENZYME ACTIVE SYOYU KOJI PREPARATION ADD BEAN CURD
TERMS: WASTE DECOMPOSE PRODUCT SYOYU KOJI RAW MATERIAL

DERWENT-CLASS: D13 D16

CPI-CODES: D03-F06;